

GARRISON CATEGORY COMPETITION CHECKLIST

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

This checklist is used to evaluate units at the DA level of competition. It contains eleven major categories, with specific subsections to assist evaluators in all phases of the competition; however, the actual scoring method used during subordinate phases is the prerogative of the participating commands.

1. ORGANIZATION	2. JUDGE	3. DATE (YYYYMMDD)
1. TRAINING/SUPERVISION (1-20/180)		7 - CATEGORY RATING
A. ON THE-JOB (OJT) AND CROSS TRAINING PROGRAM		8. SERVING/TROOP ACCEPTABILITY (1-20/180)
B. MENU/NUTRITION PLANNING		A. ADEQUATE MEAL HOURS/SERVING RATE
C. KNOWLEDGE OF FOOD SERVICE TERMS & PROCEDURES		B. COMPLETENESS OF MENU AND SERVING LINE
D. EFFECTIVE USE OF MANPOWER		C. ARRANGEMENT OF SERVING LINE
E. ADEQUACY OF SUPERVISION		D. EYE APPEAL/GARNISHMENT
F. REQUIRED PUBLICATIONS AND FORMS ON HAND		E. PORTION CONTROL/PLATE WASTE
G. COST CONSCIOUSNESS/FOOD MANAGEMENT		F. SERVING LINE REPLENISHMENT
H. ENERGY CONSERVATION		G. NUTRITIONAL STANDARDS FOR DINING FACILITY
I. FOOD PROTECTION PROGRAM		H. LEFTOVER QUALITY UTILIZATION
1 - CATEGORY RATING		I. TROOP ACCEPTABILITY (PRO/CON)
2. DINING FACILITY ADMIN (1-15/105)		8 - CATEGORY RATING
A. DINING FACILITY RECORDS FILE		9 DINING AREA (1-5/20)
B. FOOD REQUISITION PROCEDURES		A. ARRANGEMENT
C. DINING FACILITY ACCOUNT STATUS		B. DECOR
D. PREPARATION/USE OF PRODUCTION SCHEDULE		C. TEMPERATURE OF DINING ROOM AND KITCHEN AREA
E. SENSITIVE/HIGH DOLLAR ITEM DISPOSITION		D. SOUND LEVEL/ATMOSPHERE
F. CONSOLIDATION/POSTING OF HEADCOUNT DATA		9 - CATEGORY RATING
G. FOOD PROTECTION PROGRAM		10. EQUIPMENT AND FACILITY (1-10/60)
		A. OPERATING PROCEDURES
2- CATEGORY RATING		B. OPERATORS KNOWLEDGE OF EQUIPMENT
3. HEADCOUNT PROCEDURES (1-5/15)		C. USE AND MAINTENANCE OF EQUIPMENT
A. HEADCOUNT DUTIES		D. SAFETY PRACTICES
B. CASH COLLECTION/SECURITY PROCEDURES		E. WORK ORDER SUBMISSION/FOLLOW-UP
C. PROCEDURES FOR (S/K) PERSONNEL		F. PLANNING EQUIPMENT REPLACEMENT
3 - CATEGORY RATING		10 - CATEGORY RATING
4. RECEIPT/STORAGE OPERATIONS (1-15/60)		11. FOOD PREPARATION AND QUALITY (1-20/200)
A. AUTHORIZED RECEIVING PERSONNEL		A. EFFECTIVE MENU ADJUSTMENT
B. RECEIPT PROCEDURES		B. ADHERENCE TO PRODUCTION SCHEDULE AND SOPS
C. STORAGE/UTILIZATION OF STORAGE FACILITIES		C. ADHERENCE TO RECIPES
D. CODING/DATING SYSTEM		D. ASSEMBLING/MEASURING/WEIGHING
4 - CATEGORY RATING		E. PROGRESSIVE COOKING
5. FOOD SERVICE SANITATION/SAFETY (1-15/90)		F. SALADS AND DRESSINGS/PASTRIES
A. PROPER THERMOMETERS ON HAND AND IN USE		G. STARCHES AND VEGETABLES
B. PERISHABLE SUBSISTENCE		H. PREPARATION OF LEFTOVERS
C. FOOD HANDLING PROCEDURES		I. PROPER SERVING TEMPERATURES
D. WAREWASHING/DETERGENTS/DISINFECTANTS		J. FOOD PALATABILITY
E. OVERALL DINING FACILITY SANITATION		11 - CATEGORY RATING
F. PEST/RODENT CONTROL		
5 - CATEGORY RATING		
6. COMMAND SUPPORT (1-10/60)		RECAP OF CATEGORY SCORING
A. COMMAND INTEREST		SCORE OF CATEGORY 1
B. MATERIAL SUPPORT		SCORE OF CATEGORY 2
C. MANNING LEVEL		SCORE OF CATEGORY 3
D. RECOGNITION OF INDIVIDUALS		SCORE OF CATEGORY 4
E. COMMUNITY INTEREST		SCORE OF CATEGORY 5
F. SUBMITTING MACOM PACKETS		SCORE OF CATEGORY F
6 - CATEGORY RATING		SCORE OF CATEGORY 7
7. APPEARANCE/ATTITUDE OF FOOD SERVICE PERSONNEL (1-10/30)		SCORE OF CATEGORY 8
		SCORE OF CATEGORY 9
A. APPEARANCE OF PERSONNEL		SCORE OF CATEGORY 10
B. ATTITUDE OF PERSONNEL		SCORE OF CATEGORY 11
C. WORK HABITS		TOTAL SCORE